

Food Safety for Engineers and Contractors

Duration 1 day

Target Audience

This course is suitable for engineers, contractors and any other external personnel who may need to work in a food manufacturing environment.

Course Description

This course is designed for engineers and contractors and focusses on the impact they could have on food safety. It will enable participants to understand the implications of their job activities and how they are required to comply with food hygiene regulations and prevent cross contaminations.

Learning Outcomes

At the end of this training the student will understand:

- Food Safety and the Law
- Responsibilities and good manufacturing practices (GMPs)
- Hazard Analysis and Critical Control Points (HACCP)
- Risks associated with cross-contamination
- Allergens
- BRC guidelines

Assessment

Assessment of the delegate's progress is by classroom-based workshops

Certification/Accreditation - CPD